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FOOD PATENTS

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ENGINEERING AND EQUIPMENT

1 Solar heated cooking system

STIRLING TECHNOLOGY INC.

India 165 112 (August 1989)

The patent relates to an apparatus for utilizing solar radiation as the energy source for cooking food for human consumption. It is a system for focusing the sun's energy on a portable heat storage unit during the day and then transporting the storage unit into a human dwelling for use in cooking a family meal during evening hours through the slow and controlled release of the stored heat energy.

2 Process and equipment to heat foods disclosed in low thermal conductivity containers

NORD CONTENITORI SRL

Europe 0 294 338 (1988)

3 Process for moulding of products, the moulds, the products obtained and combinations of the moulds plus the moulded products

BONGRAIN SA

France 2 619 744 (1989)

4 Apparatus and method for continuously and aseptically producing a pumpable food product under pressure

MARLEN RESEARCH CORP.

India 165 071 (August 1989)

The patent refers to a significantly improved method and apparatus for aseptic processing of pumpable foods, particularly low acid foods of heterogeneous consistency. It makes use of a metering device downstream of the heat exchanger and holding tube in order to create a constant flow rate of the product in conjunction with an initial upstream device for generating a stream of the food product at a substantially constant pressure.

5 Vertical type screening machine for granular material

SATAKE ENGINEERING CO LTD.

India 165 013 (July 1989)

The patent refers to a vertical type screening machine for granular material such as cereal grains like rice, wheat, soybean etc. The machine reduces the power required to drive the machine, thereby increasing working efficiency and screening accuracy.

6 Method and apparatus for removing tartrates or like impurities

SUNTORY LTD.

Europe 0 299 597 (1989)

7 Improved insoluble vinyl lactan clarifiers

GAP CORP

PCT International 88/07061 (1988)

8 Process and device for separate conveying of liquids through a filter

DIESSEL GMBH & CO.

Germany 2 807 674 (1988)

PRESERVATION AND PACKAGING

9 Method for processing food

SHONAN KORYO CORP.

Europe 0 301 956 (1989)

10 New process for separation of materials of plant or animal origin into powder of plant or animal origin into powder plus liquid phases

GERMANDRE SARL

France 2 618 450 (1989)

11 Process for preservation of foods showing gas exchange with the environment and pack using this effect

RHONE-POULENC FILMS

France 2 618 751 (1989)

12 Preservation of foods with non-lactose fermenting Streptococcus lactis subspecies diacetilactis

GONZALES (CF)

Europe 0 092 183 (1989)

13 Process for cooking of juicy solid food pieces

GUTEKUNST (P)

Germany 3 720 042 (1988)

14 Process and chamber for ripening of foods

RENDLEN GMBH & CO.

Germany 3 732 480 (1989)

15 Method and apparatus for the continuous preservation of products in lump form

BOWATER PACKAGING LTD.

Europe 0 302 586 (1989)

16 Texturising process and apparatus

IMPERIAL CHEMICAL INDUSTRIES

Europe 0 297 743 (1989)

17 Procedure for detection or irradiation of foods

FLEGEAU (J)

France 2 618 556 (1989)

18 Process for sterilizlation of raw water for postmix systems and

electrochemical reactor with self cleaning cathode for this process

SCHOBERL (M)

Germany 3 708 947 (1988)

19 A method of manufacturing sterilized or pasteurised food products

LENWARJ STENSTROM

India 165 078 (August 1989)

The patent relates to a method of continuously sterilising or pasteurising food products while retaining its original flavour which comprises conveying the food products packed in a known microwave transparent packing material through a heat treatment channel having a microwave heater. The packed food products is subjected to the heat emanating from the microwave heater till atleast a portion of the food product reaches a predetermined temperature which is higher than the desired sterilization pasteurization temperature of the food packed.

20 A method for preparing semipermeable membrane having improved properties for ultrafiltration

SYRINX RESEARCH PTY LTD.

India 165 125 (August 1989)

The patent provides a semi-permeable membrane of higher porosity with surface properties leading to enhanced flux and of good chemical resistance. The semi-permeable membrane has improved transmission properties for ultra filtration.

21 A package for storing food articles

STEPHEN RODERICK POSTLE

India 164 823 (June 1989)

The patent provides a package for storing food articles consisting of a conventional food packaging where in atleast an area of outer wall of the package is coated with a first gelatin layer containing an acidic reactant selected from phenolic compound, a dicarboxylic acid, a chloral reaction product, a Lewis acid activated acidic clay or silica gel and a second gelatin layer containing a colour former and an encapsulated non aqueous solvent.

22 New pack type for foods consumed at a table or while walking

HASSEVELDE (RDM)

France 2 618 418 (1989)

23 Transparent, sterilisable package of plastic

NESTE OY

PCT International WO 88/10281 (1988)

24 Flexible pack with interior sachet and its manufacture

DUPUY ENGINEERING SA

France 2 620 426 (1989)

25 Completely openable packing wrapper in particular for pasty food products

FROMAGERIES BEL

United States 4 801 075 (1989)

26 Dual compartment food package and method of using the same

GENERAL MILLS INC

Europe 0 298 711 (1989)

27 Food packaging resistant to perforation by insects

CONSIGLIO NAZIONALE DELLE RICERCHE

Europe 0 299 574 (1989)

28 A container for a small quantity of milk cream or the like

HEIJENGA (B)

Europe 0 299 571 (1989)

29 A method for producing industrially sauces packaged in sealed containers, ready for consumption

BARILLA GeR FILLI SPA

Europe 0 300 978 (1989)

30 Plastics cup pack with film lid

ALUMINIUM WALZWERKE SINGEN GMBH

Germany 3 733 133 (1989)

31 Closable bag and method and arrangement for aseptic filing thereof

ALFA-LAVAL FOOD AND DAIRY ENGINEERING AB

India 164 697 (May 1979)

The patent relates to a closable bag of flexible material, which is provided with a separate inlet member having an opening for filling of the bag with material such as liquid. The inlet member is connected to the bag and a separate member for closing of the filling opening from the inside of the bag. In this bag, steam is used for the necessary sterilization during the filling operation. The inlet and closing members of this bag are of stiffer material than the bag and are substantially resistant to deformation.

32 Thermally insulated food bag

INGRID INC

United States 4 802 233 (1989)

33 An improved evacuation value for fitting on underside of lid of containers having rigid wall for storing and preserving articles in vacuum

PRIYAL KHANDERAO KULKARNI

India 164 236 (February 1989)

The patent relates to an improved evacuation valve, for fitting on underside of lid pf containers having rigid wall for storing and preserving articles in vacuum. The evacuation value is fitted on the upperside of the lid so that there is no projection on the upperside of the lid which can cause inconvenience in opening or closing the lid. A spring is provided on the valve plug so that the valve remains closed under spring pressure in normal working.

34 Container with a flanged seal

ALCAN OHLER GMBH

Germany 3 408 487 (1989)

35 Double chamber cup-type pack

ZOTT (KG)

Germany 3 715 442 (1988)

36 Bottle with threaded neck and screw cap for packaging of baby foods

MAPA GMBH GUMMI UND PLASTIKWERKE

Germany 3 337 248 (1988)

37 Clip lock for bottles, jars, cans, etc.

BAUER-SECUNDUS (KD)

Germany 8 816 207 (1989)

CHEMISTRY AND ANALYSIS

38 Lactoferrin as a dietary ingredient promoting the growth of the gastrointestinal tract

BAYLOR COLLEGE OF MEDICINE

Europe 0 295 009 (1988)

FOOD ADDITIVES

39 Apparatus and method for applying a uniform coating to food

NABISCO BRANDS INC.

PCT International 88/04895 (1988)

40 A synthetic casing coated with a lubricant

KREHALON INDUSTRIE BV

Europe 0 302 571 (1989)

41 Sugar-free binding agent

MERCK PATENT GMBH

Germany 3 729 831 (1989)

42 Flavouring food

HP FOODS LTD.

Great Britain 2 206 473 (1989)

43 Ready to use powdered seasoning for imparting a mushroom flavour to foods

MISSIRE (PMA)

France 2 618 056 (1989)

44 Flavour and fragrance enhancing enzymes

UNIVERSITY OF JERUSALEM

Europe 0 307 071 (1989)

45 Flavour and sweetness enhancement delivery systems and method of preparation

WARNER-LAMBERT CO.

United States 4 803 082 (1989)

46 Sweetener derived from glycine and β-alanine, process for sweetening of various products and compositions containing these sweeteners

UNIVERSITE CLAUDE BERNARD

Europe 0 195 730 (1989)

47 Sweetener, its manufacture and use

PFEIFER & LANGEN

Germany 3 715 919 (1988)

48 High potency sweetening agents

NUTRASWEET CO.

Europe 0 299 533 (1989)

49 Antioxidant and its manufacture

HOFFMANN LA ROCHE & CO.

Europe 0 298 399 (1989)

50 Process for the preparation of polyol fattyacid esters (for use as food emulsifiers)

UNILEVER NV.

Europe 0 301 634 (1989)

CEREALS AND MILLETS

51 Germinated cereal drink

GEMUSESAFT GMBH

Germany 3 741 991 (1989)

52 Cooking bag especially for rice etc.

GIESCHEN (A)

Germany 8 901 806 (1989)

53 Production of beta-glucan, bran, protein, oil and maltose syrup from waxy barley.

BARCO INC.

United States 4 804 545 (1989)

54 Preparation of xylose from maize

SOCIETE D'ETUDLE ET DU REALISATION POUR LE TRAITEMENT DU MAIS

France 2 617 503 (1989)

55 Process for cooking of popcorn and device for this process

ENCKLE (X)

France 2 617 377 (1989)

PULSES, OILSEEDS AND NUTS

56 System for manufacturing soybean powder

YOSHIDA (K)

United States 4 813 347 (1989)

TUBERS, VEGETABLES AND FRUITS

57 Process for preserving raw fruits and vegetables using ascorbic acid esters

SAPERS (GM)

United States 4 814 192 (1989)

58 Shaped potato item

PABST (G)

Germany 8 814 510 (1989)

59 Method for preparing potato chips (in elongated vat of oil)

MACBETH CORP

United States 4 801 467 (1989)

60 Process for heat treatment of vegetables

DENTROUX (M)

France 2 618 981 (1989)

61 Preparation of fructose syrups from raw materials of vegetable origin containing inulin

ROQUETTE FRERES

France 2 618 161 (1989)

62 Process for producing semi-moist cranberries and the products therefrom

MAINE WILD BLUEBERRY CO.

United States 4 814 190(1989)

SUGAR, STARCH AND CONFECTIONERY

63 Procedure for detection of adulteration of honey

FIRMA AULGUST OETKER

Germany 3 723 190 (1989)

64 Hard candy and process for producing the same

NIKKEN CHEMICALS CO. LTD.

Europe 0 303 295 (1989)

65 Pack for chocolates

CARLL EDELMANN GMBH

Germany 8 814 513 (1989)

66 Wrapper for items in the form of blocks, especially blocks of chocolate and method for its manufacture

OTTO HANSEL GMBH

Germany 3 719 610 (1988)

67 Chocolate milk

RHONE-POULENC CHIMIE

Europe 0 259 203 (1988)

68 Novel hydrophilic plasticizing system and chewing gum containing same

WARNER-LAMBERT CO.

Europe 0 298 922 (1989)

69 Chewing gum compositions having sequential acid release

WARNER-LAMBERT CO.

United States 4 800 091 (1989)

70 A method and product for increased aspartame stability in chewing gum

WARNER-LAMBERT CO.

Europe 0 302 023 (1989)

71 Improved hard coated sugarless chewing gum

WRIGLEY JR CO.

PCT International 88/08671 (1988)

72 Chewing gum with longlasting softness

WARNER-LAMBERT CO.

Europe 0 297 048 (1988)

BAKERY PRODUCTS

73 Cup made from baked or non-baked dough for soups or stews

KABAS (K)

Germany 8 813 884 (1989)

74 Dietetic wholemeal bread

URBAN (F)

France 2 617 680 (1989)

75 Breading mix and its manufacture

BRATA GMBH & CO.

Germany 3 725 753 (1989)

76 Preparation of a bread-based lactic beverage with high nutritional value and long shelf life

DULSEN NATURPRODUKTE GMBH

Germany 3 706 303 (1988)

77 Apparatus and method of machining doughy material (e.g. biscuit dough)

NABISCO BRANDS INC.

PCT International 88/04891 (1988)

78 A method of producing soft cookies

NABISCO BRANDS INC.

India 164 731 (February 1986)

The patent relates to cookies having a shelf-stable plurality of textures. It also relates to processes and dough compositions for making the multi-textured cookies. The dough compositions of the present invention preferably com prise dough pieces having the dough bakeable to a moist, soft texture enrobed completely or partially within the dough bakeable to a firm and tender texture. The enrobing dough typically has a firm baked-crumb texture than the filler dough.

79 A pie having a microwave brown-able crust and method of baking the same

CAMPBELL SOUP CO.

Europe 0 303 511 (1989)

80 Process for packing of baker's yeast and bakery additives

PELLETIER (RFR)

France 2 617 459 (1989)

MILK AND DAIRY PRODUCTS

81 Preservative for milk samples

REICHARDT (W)

Germany 265 071 (1989)

82 Fermented milk

NIKKEN CHEMICALS CO LTD

Europe 0 301 502 (1989)

83 Process for manufacture of a liquid milk preparation

MILCHWERKE WESTFALLEN eG.

Germany 3 719 977 (1988)

84 A granulated butter-flavoured product

CUMBERLAND PACKING CORP.

Europe 0 305 042 (1989)

85 Frozen granular cheese products for baked pizzas

LEPRINO FOODS CO.

Europe 0 294 018 (1988)

86 Pack for soft, surface mould - ripenend cheese

RAYMOND MORIN

Europe 0 298 003 (1989)

87 Process for preparing semi-hard to hard cheese product and cheese product obtainable by such process.

UNILEVER NV.

Europe 0 304 119 (1989)

88 Process for producing a microwave puffed cheese snack

KRAFT INC.

United States 4 803 090 (1989)

89 Process for manufacture of a stabilized liquid casein-based composition

SOCIETE DES PRODUITS NESTLE SA

Europe 0 296 359 (1988)

MEAT, FISH AND POULTRY

90 Process for preparation of meat with apertures, preferably by grilling or baking and spreading device for use in this process

RISSELMANN (G)

Germany 3 702 090 (1988)

91 Cardboard packaging structure for fresh or frozen meat

REED PACKAGING LTD.

United Kingdom 2 206 563 (1989)

92 Method of acidulating a comminuted meat product

BALCHEM CORP.

United States 4 803 092 (1989)

93 Meat product and process to prepare it by triple coextrusion

BERNARD MATTHEWS p/C

Europe 0 300 587 (1989)

94 Process for preparation of meat products enclosed in a mould

SOCIETE NOUVELLE DES ESTABLISSEMENTS REYBIER

Europe 0 291 415 (1988)

95 Process for curing meat with fruit juice

STUMPF (RE)

United States 4 806 373 (1989)

96 Process for manufacture and stabilization of red blood plasma for use in the meat industry

AISCH (C)

Germany 264 145 (1989)

97 Process for cooling of sausages after smoking and heat treatment

SCHNACKEL (W)

Germany 263 694 (1989)

98 Method of retort packaging broiled fish and product thereof

HOUSE FOOD INDUSTRIAL CO. LTD.

United States 4 798 728 (1989)

99 Fish product and method for its preparation

UNILEVER NV

Europe 0 307 232 (1989)

100 Process for preparing fish containing snack food

NISSHIN OIL MILLS LTD.

United States 4 814 196 (1989)

101 Improvements in and relating to boxes for the transportation of fresh fish and meat

NORSK HYDRO (A/S)

Europe 0 297 810 (1989)

102 Method and apparatus for cooling fish on board a ship

SUNWELL ENGINEERING CO. LTD.

PCT International 89/00382 (1989)

103 A protective packaging for eggs

POLIGRAFICO BUITONI SPA

Europe 0 307 371 (1989)

104 Manufacture of storage stable egg yolk

MOHR (KH)

Germany 264 608 (1989)

FRUIT JUICES AND SOFT BEVERAGES

105 Calcium-supplemented beverages and beverage concentrates containing low levels of sulfate

PROCTER & GAMBLE CO.

Europe 0 301 653 (1989)

106 Process and device for influencing the flavour of liquids when they flow through a syphon, drinking straw etc.

KASTEN (H)

Germany 3 731 058 (1989)

107 Immobilized enzyme preparation for treatment of fruit and vegetable juices and process for its production

MAG INDAG STEIRISCHE MAGNESIT-INDUSTRIE AG.

Europe 0 298 954 (1989)

108 Fruit juice based hard candy

NABISCO BRANDS INC.

Europe 0 293 696 (1988)

109 Compositions made with natural citrus juice and juice sacs.

PROCTER & GAMBLE CO.

Europe 0296 144 (1988)

110 Process for decaffineation of coffee

STUDIENGESELLSCHAFT KOHLE MBH

Germany 2 905 078 (1989)

111 Filter bag with a portioned quantity of ground coffee

ZINN (J)

Germany 8 809 369 (1989)

112 Procedure for treatment of fresh chicory to increase shelf-life

LE FRAIS CHAMPENOIS GIE

France 2 619 678 (1989)

113 A machine for extracting or removing stalk as well as fibres from the tea leaves

MAHENDRA BUX SINGH

India 164 919 (July 1989)

The patent relates to a novel machine for exfracting or removing stalk as well as fibres and stalks from the tea leaves. It will not only pick up light fibres but also heavy fibres and stalks from the tea leaves. It also reduces manual handling on the tea leaves and thus avoids damages to the leaves to a greater extent. The machine also mechanically sorts the tea leaves into different grades.

114 Process for the removal of caffeine from tea

HUBERTUS ELIMA

India 164 998 (July 1989)

The patent relates to a process for the removal of caffeine from tea with the help of super-critical gases and especially of carbon-di-oxide. With the help of this process the extraction times for a definite degree of removal of caffein can be drasti-

cally shortened or the amountof carbon-di-oxide tobe employed can be considerably reduced. Tea produced in this manner does not differ at all with regard to flavour and aroma from tea in which the extraction of the caffeine and the separation of the caffeine by means of an absorbent have been carried out spatially.

115 Process for preparation of cocoa powder by deagglomeration and cocoa powder containing granulate by final agglomeration

BAUERMEISTER (J)

Germany 3 727 148 (1988)

116 Process and device for continuous processing of a cocoa butter-containing or similar fat-containing mass.

SOLLICH GMBH & CO. KG.

Germany 3 714 663 (1988)

FATS AND OILS

117 Physical process for simultaneous deodorization and cholesterol reduction of fats and oils

GENERAL MILLS INC.

United States 4 804 555 (1989)

118 Fat emulsion, its manufacture and use

FRESENIUS AG

Germany 3 722 540 (1989)

119 Use of sunflower seed oil for preparation of fattyacid monoglycerides

HENKEL KG A

Europe 0 289 968 (1988)

SPICES AND CONDIMENTS

120 Nil

PROCESSED FOODS

121 Reconstitutable dry product for direct consumption, its manufacture and use

MUNK (WG)

Germany 3 727 946 (1989)

122 High protein dietetic preparation rich in milk proteins and other milk-derived substances, for use in an energy-reduced diet

DETHIER (P)

France 2 619 679 (1989)

123 Concave shaped snack food and process for preparing the same

NABISCO BRANDS INC.

Europe 0 299 755 (1989)

124 Food blend for old people

SYNTHELABO

Europe 0 300 895 (1989)

125 Nutrient blend for old people

SYNTHELABO

France 2 618 305 (1989)

126 Manufacture of a mineral mixture for dietetic or pharmaceutical use

PHARM ELAM GmBH

Germany 3 724 119

127 Extruded starch snack foods and process

NABISCO BRANDS INC.

Europe 0 296 039 (1988)

128 Process for preservation of an aqueous food

FRANZ JUCHEM GMBH & CO. KG

Germany 3 734 025 (1989)

129 Process for preparation of protein hydrolysates for dietetic foods

VEB BERLIN-CHEMIE

Germany 262 675 (1988)

130 Method of inhibiting ice crystal growth in frozen foods and compositions

NUTRASWEET CO.

Europe 0 300 503 (1989)

MICROBIOLOGY AND FERMENTATION
(including alcoholic beverages)

131 Method for inhibiting bacterial spoilage and composition for this purpose

MICROLIFE TECHNICS INC.

Europe 0 293 547 (1988)

132 Method and apparatus of brewing

STROH BREWERY CO.

United States 4 801 462 (1989)

133 Counter-current contacting device

FLAVOURTECH PTY LTD.

India 164 901 (July 1989)

The patent relates to a counter-current contacting device of the rotating cone type which includes means to increase the pressure differential across the device. The invention also relates to systems for reducing the alcohol content of an alcohol containing beverage or a wine, stripping aroma or flavour from a fruit juice

or desulphuring a liquid containing dissolved sulphur dioxide which include the device of the invention.

134 Process for preparation of beer wort made with triticale

VEB GETRANKEKOMBINAT NEUBRANDENBURG

Germany 265 423 (1989)

135 Process for manufacture of ethanol of or beer with immobilized microorganisms

VEB KOMBINAT SPIRITUOSEN

Germany 261 807 (1988)

136 Fining process for beer

BRENT CHEMICALS INTERNATIONAL PLC

Great Britain 2 206 891 (1989)

137 Non-alcoholic beer

HEINEKEN TECHNISCH BEHEER BV

Europe 0 307 052 (1989)

138 Process for enzymic manufacture of sparkling and other wines with immobilized microorganisms

VEB KOMBINAT SPIRITUOSEN

Germany 261 806 (1988)

139 Manufacture of hop products

VEB GERTRANKE KOMBINAT MAGDEBURG

Germany 264 022 (1989)

140 Yeast extract and process for its preparation

KOHJIN CO. LTD.

PCT International 88/05267 (1988)

141 Yeast-fermented food modifier

MIYOSHI OIL & FAT CO. LTD.

United States 4 798 733 (1989)

142 A medium and method for yeast detection in non-alcoholic beverages

GENERAL CINEMA BEVERAGES INC.

PCT International WO 89/00204 (1989)

INFESTATION CONTROL AND PESTICIDES

143 A process for producing 3(2H)-pyridazinone derivatives

NISSAN CHEMICAL INDUSTRIES

India 164 861 (June 1989)

The patent relates to a process for novel 3(2H)-pyridazinone derivatives; insecticidal, acardicidal, nematicidal, fungicidal compositions for agricultural and horticultural uses and expellent compositions for ticks parasitic on animals.

144 Process for preparation of pyridazinone derivatives

NISSAN CHEMICAL INDUSTRIES LTD.

India 164 666 (September 1989)

The patent relates to novel 3(2H)-pyridazione derivatives, process for preparation thereof: and insecticidal compositions containing the derivatives as active ingredient. The compounds of the invention have excellent and effective activities for the control of insect pests.

145 Portable apparatus for spraying a plant-protective agent

CIBA-GEIGY

India 165 140 (August 1989)

The patent relastes to an apparatus for the spraying of plant protective agents, in particular of insecticides and fungicides,

comprising a lance or rod; a spray head comprising a motor, a driving shaft thereof, a spray plate connected with the shaft and a first container and a connecting pipe line associated with the spray head and having a discharge opening near the center of the spray plate.

WASTE UTILIZATION

146 Process for production of ethanol and biomass from fermented mash

WESTPHAL (G)

Germany 3 733 748 (1989)

147 Biomass product

SMILJANOV (C)

France 2 619 287 (1989)

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